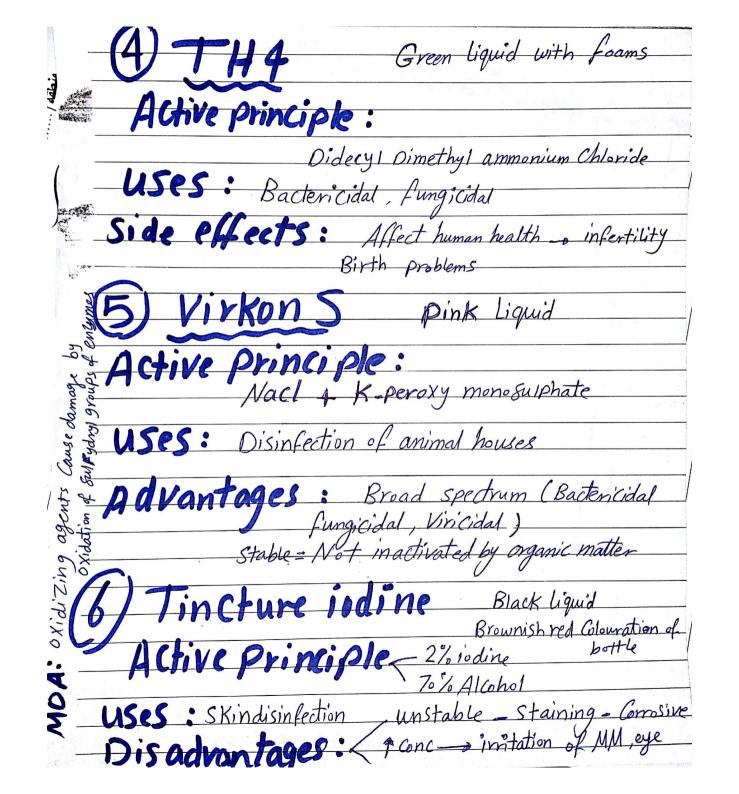
Dissinfectants)	
(1) Saniton tablets	
Active Principle:	
Sodium dichloro iso Cyanurate	
USES Sanitation, disinfection of poultry far , slaughter houses, livestock	cms /
Contraindications shouldn't be used be after live vaccination by 24 ho	fore or
2) Copper Sulphate Blue pour	
USES: disinfection of Water reservoirs fungicidal	
3) KMn04 Powder, liquid violet pour	
USES: Jumigation process whed adde	ed with



Mo	· precipitation of proteins, inactivation of enzymes
use	
	To Chlorhexidine gluconate: preoperative hand and skin disinfection
(Moraxylenols: Less irritant can be used against for topical purposes
0:0	More effective on G+ve than G-re bacteria
-1213C	dvantages:
	Chlorhexidine inactivated by anionic soaps
	Chloro xy lenol inactivated by hard water
(8) 7	ormaline Characteristic adour
Mo	Protein denaturation, disrupting of nucleic acids
us	\$: 40% formaldhyde: Surface disinfection, fumigation biological Safety cabinets ormaldhyde at 40°C for 20 min :- Wool disinfection
2 %	ormald hyde at 40°C for 20 min : Wool disinfection
0.25 %	1 boc 16 hrs : hair, bristle disinfection
1-5 %	formaline Solution for bath for foot rot in sheef, Cattle
	•
_ Ad	antages: broad spectrum against bacteria fungi, viruses, Mysobacteria, spores Vantages: Neutralized by ammonia, Umstab toxic to humans, Poor Penetration
Die	fungi, Viruses, Mysobaeteria, spores
IJIZ HO	Vantages: Neutralized by ammonia lungtab

MoA: Destroy bonds of nucleic acid and precipitation of proteins Change PH of environment. kill the MO Methods of application: Spraying, misting immersing USES: 4-5% house hold vinegar 2% reduce levels of fMO viruses on Com Surfaces Yeduce bacterial levels in meat packaging plants Yeduce levels of Salmonella infeed. Disadvantages: unstable (inactivated by Company) Observation of Cell, denaturation of pretein	
Change PH of environment. kill the MO Methods of application: Spraying, misting immersing USES: 4-5% house hold vinegar 2% reduce levels of fMO viruses on Com Surfaces Yeduce bacterial levels in meat Packaging plants reduce levels of Salmonella in feed. Dis advantages: unstable (inactivated by Color levels) Of thylalcohol	_
Methods of application: Spraying, misting immersing USes: 4-5% house hold vinegar 2% reduce levels of fMO viruses on Consumplaces reduce bacterial levels in meat packaging plants reduce levels of Salmonella infeed. Dis advantages: unstable (inactivated by Consumple of Salmonella infeed)	
USES: 4-5% ~ house hold vinegar 2% ~ reduce levels of fMO viruses on Com Surfaces Yeduce bacterial levels in meat Packaging plants reduce levels of Salmonella in feed. Dis advantages: unstable (inactivated by (
Surfaces Yeduce bacterial levels in meat Packoging Plants Yeduce bacterial levels in meat Packoging Plants Yeduce levels of Salmonella in feed. Dis advantages: unstable (inactivated by (
Surfaces Yeduce bacterial levels in meat Packoging Plants Yeduce bacterial levels in meat Packoging Plants Yeduce levels of Salmonella in feed. Dis advantages: unstable (inactivated by (To ethylallohol	
Yeduce bacterial levels in meat Packaging Plants reduce levels of Salmonella in feed. Dis advantages: unstable (inactivated by (tamina
Dis advantages: unstable (inactivated by (
Dis advantages: unstable (inactivated by (
(10) EthylalCohol	
	D.M)
	· · · · · · · · · · · · · · · · · · ·
MOA: Dehydration of Cell, denaturation of protein	
•	
USes: 70% ~ Antiseptic	
80% ethanol +5% isopropalad - inactivate	
Upidenveloped viruges HTV, Hepatitis B, (

(I) Ammonia		Ammonical odour	
uses:	Lumigation	Pro Cess	(Neutralisation
*			
	-i		